



The Pipeline

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Participants, Sponsors of Intern Program Meet

By Shannon Thomas,
CFC Communications
Intern



CFC AIKCU interns (L-R): Amy Neild, Kerry McKinney, and Shannon Thomas

The Association of Independent Kentucky Colleges and Universities (AIKCU) hosted a luncheon April 4 for this semester's participants in its internship program.

The 13 interns are assigned throughout the executive branch of state government and include three assigned to CFC -- Amy Neild, Kerry McKinney, and Shannon Thomas. The luncheon gave them an opportunity to meet with several influential supporters of the program, which includes classes and on-the-job training.

"Interning gives students the opportunity to see how the government works," said Carol Palmore, secretary of the Personnel Cabinet. "There are hundreds of people trying to do good things."

AIKCU Intern Coordinator Richard Wilson agrees. "Students are getting to see what the work place is like without graduating first," he said. They learn what work habits are expected and how to deal with people and strangers. It requires them to develop techniques of professional behavior."

Sylvia Lovely, CEO of the Kentucky League of Cities and a supporter of independent colleges and the communities where they're located, was the luncheon's keynote speaker. Intern Penny Cline, assigned to the Cabinet for Health Services, spoke on experiences the interns have shared this semester.

Others attending the luncheon included Brereton Jones, former governor and long-time supporter of independent higher education; Ed Ford, representing

Gov. Paul Patton and Secretary Crit Luallen, who were very supportive in the implementation of

the intern program; and Kevin Flanery, secretary of the

Finance and Administration Cabinet.

Revenue Cabinet Secretary Mike Haydon and Justice Cabinet Secretary Robert Stephens attended in support of the cabinets' interns, Annie Cluck and Amanda Thompson, respectively.

Also attending was Lisa Wilhoit, an executive secretary in the Personnel Cabinet who worked closely with cabinet secretaries and did most of the "legwork" to place interns. Kim Menke, community relations manager for Toyota, a supporter of scholarships through the Named Scholars Program, was also present.



Bill Swinford, left, is the Senior Associate for Public Affairs at the Council on Postsecondary Education (CPE). Richard (Dick) Wilson is the Intern Coordinator for AIKCU

Make Sure Those Easter Eggs Are Safe

CHS Communications



Many Kentucky families enjoy the coloring and consumption of Easter eggs.

Although eggs are typically a safe food product when cooked and handled properly, the following tips should help cooks reduce the risk of any food-related illness associated with the consumption of Easter eggs at home, according to Guy Delius, manager of the Food Safety Branch in the Department for Public Health.

- Purchase and use commercially packaged refrigerated eggs from your local grocer, or ones sold pursuant to Kentucky's egg marketing law.
- Eggs are considered a potentially hazardous food in that they will spoil or allow the growth of harmful bacteria if not handled properly.
- Keep fresh eggs refrigerated until it's time to cook them.
- If the eggs will be boiled for decorating, be sure to boil the eggs thoroughly until the egg yolk and white is fully cooked and firm.
- After boiling of the eggs, the eggs should be "air cooled" and not cooled with cold water.
- If cold water is used to cool the boiled eggs, the negative pressure in the egg may draw in unwanted water and bacteria into the egg.
- Refrigerate boiled eggs soon after boiling in shallow containers so they will cool quickly.
- When coloring the eggs, be sure to only use approved food grade materials. No Magic Markers or common pens or inks should be used to color eggs.
- Be sure work surfaces and utensils are clean before use, and after use they should be cleaned with hot soapy water, rinsed and sanitized with approved sanitizing agent (one tablespoon of unscented bleach per two gallons of water).

- Always be sure to wash your hands before and after handling eggs.
- Never leave eggs at room temperature for longer than two hours, even after they have been boiled.

Delius says you should also take care when hiding the eggs to avoid areas which may contaminate the eggs, such as around pets, wild animals, birds, reptiles, insects, very young children, and areas around chemicals or fertilizers for home or lawn. These areas should be avoided when hiding your eggs.

Delius also says you should not eat broken or cracked eggs or eggs which have been out of refrigeration for longer than 2 hours.

Ten-Ure Schedules Convention for Career Employees, Retirees: May 23 – 25

By Debbie Hammond, CFC Community Based Services

Ten-Ure, an organization for state government retirees and employees with at least ten years service, will hold its 50th Annual Convention May 23-25 at Holiday Inn North in Lexington.

Formed in 1951 with 126 charter members, Ten-Ure membership was originally open only to employees of agencies formerly known as Human Resources. Membership is now open to all state government employees who have at least ten years service, and they're all invited to help the group celebrate its 50th anniversary at this year's convention.

Convention packets have been mailed to all employees eligible for Ten-Ure. If you are eligible but didn't receive a packet, contact Debbie Hammond at hammond@searnet.com, or contact your area representative. Representatives are listed on the group's Web site at <http://www.ten-ure.org/>.

Convention Schedule

May 23: The convention will open with a morning golf tournament at the Longview Golf Course in Georgetown.

Convention registration will begin at noon at the hotel and a 50's-style dance will be held from 8 p.m. until midnight. Rumor has it that Elvis may show up at the dance.

May 24: Seven workshops that will enhance professional growth are scheduled throughout the day. There will be a retiree luncheon at 11 a.m. The general session will begin at 1 p.m. and will include addresses from the Cabinet Secretaries, a keynote speech by Jenny Nolen and a legislative forum. Candidates for the 2002 Ten-Ure Board will also be introduced.

The evening includes the 50th silver awards banquet with keynote speaker Dr. Jerry Patterson. Pins will be presented to all Ten-Ure members who have at least 25 years of state employment. After the banquet, the Sensations will help dance the night away.

May 25: The day will begin with a breakfast buffet and service pin presentations, followed by a business meeting and a closing speaker.

For more information, contact Debbie Hammond at hammond@searnet.com or at 502-564-7514.

Next CFC Online to Focus on Child Abuse and Neglect

By Margaret Davis Harney, CFC Communications

The next issue of *CFC Online* will focus on children's advocacy, and child abuse prevention and treatment programs.

The latest issue, posted to the Web last week at <http://cfc.state.ky.us/cfconline/2001/march/index.htm>, focuses on Professional Social Work Month and CFC's Office of the Ombudsman. It also includes a list of ACE and ERA recipients, with a brief summary of each recipient's nomination.

Suggestions for *CFC Online* articles are always welcome. Please e-mail them to Margaret.Harney@mail.state.ky.us.